

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

Page 1 of 3

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular		<input checked="" type="checkbox"/>	<u>7</u>	<u>03/07/18</u>	<u>SUBMARINA GUAM</u>
Follow-up				TIME IN	TIME OUT
Complaint	<input checked="" type="checkbox"/>		RATING	<u>12:45</u>	<u>3:08</u>
Investigation				SANITARY PERMIT NO.	PERMIT HOLDER
Other:			<u>A</u>	<u>170001390</u>	<u>MITEO HEALTH FOODS, LLC</u>
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations
<u>STALL STAND</u>			<u>1</u>	<u>633 7827</u>	<u>1</u>
					No. of Repeat Risk Factor/Intervention Violations
					<u>0</u>
					RISK CATEGORY
					<u>2</u>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
Employee Health						
2	IN	OUT	Management awareness; policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
Good Hygienic Practices						
4	IN	OUT	N/A	N/O		6
5	IN	OUT	N/A	N/O		6
Preventing Contamination by Hands						
6	IN	OUT	N/A	N/O		6
7	IN	OUT	N/A	N/O		6
8	IN	OUT				6
Approved Source						
9	IN	OUT				6
10	IN	OUT	N/A	N/O		6
11	IN	OUT				6
12	IN	OUT	N/A	N/O		6
Protection from Contamination						
13	IN	OUT	N/A			6
14	IN	OUT	N/A			6
15	IN	OUT				6
Potentially Hazardous Food (TCS Food)						
16	IN	OUT	N/A	N/O		6
17	IN	OUT	N/A	N/O		6
18	IN	OUT	N/A	N/O		6
19	IN	OUT	N/A	N/O		6
20	IN	OUT	N/A			6
21	IN	OUT	N/A	N/O		6
Consumer Advisory						
22	IN	OUT	N/A			6
Highly Susceptible Populations						
23	IN	OUT	N/A			6
Chemical						
24	IN	OUT	N/A			6
25	IN	OUT				6
Conformance with Approved Procedures						
26	IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
Food Temperature Control						
30			Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33			Thermometer provided and accurate			1
Food Identification						
34			Food properly labeled; original container			1
Prevention of Food Contamination						
35			Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38	<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
Proper Use of Utensils						
40			In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42			Single-use/single-service articles: properly stored, used			1
43			Gloves used properly			1
Utensils, Equipment and Vending						
44	<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45			Warewashing facilities: installed, maintained, used, test strips			1
46			Nonfood-contact surfaces clean			1
Physical Facilities						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed; proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52			Physical facilities installed, maintained, and clean			1
53			Adequate ventilation and lighting; designated areas use			1
Documents and Placards						
54			Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)
Christopher John Quito

DEH Inspector (Print and Sign)
T. SHIMAZU

Date: 3/7/18

Follow-up (Circle one): YES NO Follow-up Date 6/7/18

Department of Public Health and Social Services
Division of Environmental Health

Food Establishment Inspection Report

Page 2 of 3

ESTABLISHMENT NAME SUBMARINA GUAM	LOCATION (Address) Box 12 Tract 91 #186 W. MARINE DR. DETEDO
INSPECTION DATE 03 07, 18	SANITARY PERMIT NO. 170001390
PERMIT HOLDER MICHEL HEATH ADMINISTRATIVE FOODS, INC.	

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
BISCUIT WARMER	142		
CHICKEN WARMER	155		
MEATBALL WARMER	167		
PORK WARMER	170		
CHILI WARMER	150		
CUT TOMATOES / PREP CHILLER	53°		
CUT LETTUCE / PREP CHILLER	45		
BLACK FOREST HAM / STANDING CHILLER	37		
HAM / STANDING CHILLER	38.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

A REGULAR INSPECTION WAS CONDUCTED ON THIS DAY IN RESPONSE TO COMPLAINT # FDOIA REGARDING A CUSTOMER BECOMING ILL FROM A TUNA SALAD SANDWICH.

PREVIOUS INSPECTION ON 4/2/2013 - 8/A.

THE FOLLOWING VIOLATIONS WERE OBSERVED:

- | | | |
|----|--|--------|
| 14 | DISCOLORATION THROUGHOUT CUTTING BOARD ON PREP CHILLER IN THE FRONT SERVICE AREA.
ALL FOOD CONTACT SURFACES SHALL BE FREE OF DISCOLORATION TO PREVENT CONTAMINATION OF FOOD | 4/7/18 |
| 20 | POTENTIALLY HAZARDOUS FOOD (PHF) SUCH AS READY-TO-EAT (RTE) LETTUCE AND TOMATOES HELD ABOVE 41°F
ALL PHF SHALL BE COLD HELD AT 41°F OR BELOW TO PREVENT RAPID GROWTH OF BACTERIA. | COS |

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) Christopher John Quito	Date: 3/7/18
DEH Inspector (Print and Sign) T. SHIMEN EPHO	Date: 3/7/18

Page 3 of 3

SUBMARINA GUAM

LOCATION (Address) Block 1-2 Tract 91
#186 W. MARINE DR DETROIT

INSPECTION DATE
03/07/2018

SANITARY PERMIT NO. 170001390

PERMIT HOLDER
MITECO HENNAH FOODS LLC

OBSERVATIONS AND CORRECTIVE ACTIONS

**CORRECT
BY DATE**

38.	WIPING CLOTHS NOT STORED IN SANITIZING SOLUTION BETWEEN USES.
-----	---

CDS

WIPING / WASH SHALL BE STORED IN SANITIZING SOLUTION
BETWEEN EACH USE TO PREVENT THE SPREAD OF BACTERIA.

44 CUTTING BOARD ON PREP CHILLER HAS DEEP CUT MARKS AND IS NOT EASILY CLEANABLE.

4/7/18

ALL FOOD CONTACT SURFACES SHALL BE EASILY CLEANABLE AND IN GOOD REPAIR TO ENSURE THOROUGH CLEANING

PLACARD A #01931 WAS REMOVED.

PLAYARD A # 02621 WAS ISSUED.

PHOTOS WERE TAKEN.

PIC BRIEFED ON ABOVE.

Person in Charge (Print and Sign)

Christopher John Quito C. John Quito

Date: 3/7/18

DEH Inspector (Print and Sign)

Inspector (Print and Sign) T. SHIMZU PHOT DMIRUWU PHOT

Date: 3/7/18